

Snacks -n- Sides

Edamame with Salt or Garlic	6
Chips & Salsa	4
Crab Rangoon	6
Hand-Cut Fries	6
Roasted Garlic & Rosemary Hummus	8
Marinated Olives	6
Queso w/chips	6

SALADS

Add chicken \$5, salmon*, shrimp, steak* \$6

House Salad	8
Fresh greens, carrots, cucumber, balsamic vinaigrette	
Tropical Salad	13
Fresh greens, kiwi, strawberry, toasted coconut, candied walnuts, pomegranate blueberry vinaigrette	
Caesar	13
Leaf lettuce, red onion, parmesan, black pepper, white anchovies, house croutons	
Brussels Sprouts (served warm)	10
Dried dark fruit, super slaw, apple cider vinegar, sliced Marcona almonds (add prosciutto \$2)	

Appetizers

Nachos	14
House-made beer queso, jalapenos, guacamole, Pico de Gallo, spicy sour cream	
• Chicken, Steak, or Pulled Pork	
Deconstructed Bruschetta	13
Burrata, cherry/grape tomatoes, fresh basil, crostini bread	
Artisan Charcuterie & Cheese	14
Selected meats, fruits, & cheese, marinated olives, crostini's	
Spartan Fries	13
Hand-cut fries, smoked brisket, bacon, house-made beer queso, scallions	
Philly Roast Beef Egg Rolls (6PCS)	13
Roast beef, pepper jack cheese, onion, wrapped in wonton, spicy mayo	
Fried Pickles	8
Lightly breaded spears, house made ranch	
Quesadilla	11
House-made beer queso, Pico de Gallo, spicy sour cream, lettuce, onions	
• Chicken, Steak, or Pulled Pork	

Wings

14

Bone-In 10 pcs OR ½ # Boneless

Sauces

- sriracha
- sweet bbq
- Korean bbq
- teriyaki
- bourbon peppercorn
- General Tso
- buffalo

Dry Rubs

- Jerk
- Citrus Honey Habanero
- BBQ Ranch

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. A 18% gratuity will be applied to parties larger than 6

Handhelds Served with Hand-cut fries, unless specified

Not Your Mamas Grill Cheese	14
Challah bread, mozzarella, parmesan, brie, smoked gouda, BFF apples, fig, bacon	
Shrimp Tacos (3)	16
Floured tortilla, shrimp, lettuce, fruit Pico de Gallo, avocado, served with side salad	
Crab & Avocado Crostini (2)	17
Fresh lump crab, tarragon lemon aioli, avocado, served with side salad	
Cast Iron Smoked Elk Sausage & Pepper "po'bo"	15
Cast iron seared elk sausage, bourbon caramelized onions and peppers, cheese blend	

Burgers substitute The Beyond Burger for \$5

All served with hand-cut fries

Front Burger*	12
8oz house burger, house seasoning, lettuce, tomato, onion, brioche bun Additional toppings \$1	
Spartan Burger*	16
8oz house burger, Pastrami, bacon, onion ring, fried egg, pepper jack cheese	
Olive Burger* <small>Our take on the Kewpee Sandwich shop</small>	14
Seasoned 8oz burger, topped with cheddar & house made olive sauce.	
Four Cheese Cheeseburger*	14
8oz house burger, house seasoning, aged white cheddar, cheddar, swiss, pepperjack	
Bison Mountain Burger*	17
8oz Bison burger, house seasoning, aged white cheddar, caramelized bourbon onions, Dijon super slaw	

Flatbreads served with house salad

Margherita	15
Pesto, tomato, mozzarella, cheese blend	
Fungus	15
White sauce, garlic, button and shitake mushrooms	
Elk Sausage & Pepper	17
Smoked Elk sausage, roasted tri color peppers, caramelized onions, cheese blend	
Mediterranean Chicken	16
Yellow curry and yogurt marinated local organic chicken, edamame peas, cheese blend	

Noodles/Pasta

Smoked Gouda Mac-n-Cheese	17
Cavatapi, parmesan, smoked gouda, bbq pork	
Pho (choice of chicken, beef brisket or shrimp)	15
Rice noodles, cilantro, basil, bean sprouts	
Pad Thai (choice of chicken, beef brisket or shrimp)	15
Stir fried rice noodles, egg, onion, bean sprouts, scallions, and peanuts, with spices	

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Plates

(Additional vegetarian options available upon request)

Cedar Plank Salmon*	24
Seared salmon, broccoli, rice Korean BBQ sauce	
Hibachi Grill	18/21/15
(chicken, /shrimp or NY strip*/VEG with Tofu)	
Grilled, zucchini, broccoli, carrots, onion, mushrooms, rice.	
Butcher's Steak	21
16oz Hanger steak, grilled, topped with bourbon caramelized onions, mushrooms and bleu cheese, mashed potato.	
Fish-n-Chips	16
Tempura battered cod, hand-cut fries, house tartar.	
Chicken Tikka Masala	18
Local organic chicken, Indian spices, tomato, rice.	

Classic Rolls*

Add fresh crab \$4

Tuna	7
Salmon	7
California	7
Spicy Tuna	7
Spicy Salmon	7
Spicy California	7
C2A	7
California Sunset	8
Avacado	6
Shitaki	8
Asparagus	6
Yasai	9
Cucumber	6

Sashimi & Nigiri*

Salmon	6
Crab	7
Inari	5
Fresh Water Eel	8
Snapper	6
Escolar	6

Combos

Any Classic Roll/chefs choice 5 piece Nigiri	16
Any 2 Classic Rolls /Cucumber Roll Combo	15

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Specialty Rolls

Add fresh crab to any roll \$6

El Diablo 15

Shrimp Tempura, spicy crab, cucumber, avocado, jalapenos, with spicy shrimp, spicy mayo, & sriracha

Spartan 16

Shrimp & soft shell crab tempura, cucumber, avocado, asparagus, cream cheese, scallions, with tobiko crunch, spicy mayo & eel sauce

M.S.U. 13

Tempura fried roll, crab, cream cheese, avocado, with eel & white sauce

Shrimp Tempura 13

Shrimp, cucumber, avocado, asparagus, with eel sauce

Front Dip Roll 13

Tempura fried crab, spicy tuna, avocado, cream cheese, with spicy mayo, eel sauce & sriracha

Snow White Roll* 18

Lump crab, white tuna, avocado, cucumber, asparagus, white sauce

King Kong* 16

Deep fried roll with spicy tuna, salmon, crab, cream cheese, daikon and avocado, drizzled with spicy mayo, eel sauce and masago

Great Wall* 16

Tuna, salmon, crab, cucumber and avocado topped with masago and tobiko, served with a spicy mayo sauce.

Lobster Diablo 17

Shrimp tempura, crab, cucumber and avocado baked with cheese and topped with spicy lobster seafood mix. Served with eel sauce.

Tiger Cry 16

Shrimp tempura, jalapeno, cucumber, avocado and crab topped with spicy tuna. Served with eel sauce.

Kiss of Dragon* 15

Eel, shrimp tempura, cream cheese and avocado topped with spicy tuna, served with eel sauce and sesame seeds

Spider Roll* 15

Fried soft shell crab, cucumber, avocado, asparagus, served with eel and white sauces

Macau Roll* 15

Salmon, cream cheese and avocado. Deep-fried with panko, topped with a spicy crab mix and tobiko. Served with a eel sauce.

Xiao Spicy Tuna Tempura 13

Spicy tuna and avocado, deep fried, served with a eel sauce, spicy mayo, and sriracha

Black Dragon* 15

Shrimp tempura, cucumber, avocado and crab topped with eel and served with a eel sauce.

White Dragon* 17

Eel and escolar over shrimp tempura, cucumber and avocado. Served with eel and white sauce, topped with tobiko

Hawaii Volcano* 16

Spicy tuna and avocado topped with baked red snapper, scallions and tobiko. Served with a spicy mayo and eel sauce.

Yummy Crunch 10

Spicy crab, avocado, cucumber topped with tempura crunch, eel sauce, and spicy mayo

Rainbow 14

Crab, cucumber, and avocado, served with an assortment of fresh sliced fish

Marco Polo 14

Crab, cucumber, and avocado, topped with baked salmon, served with chopped avocado and tobiko, eel, and white sauces

Tofu Junkie 14

Cucumber, avocado, asparagus, sweet tofu, white sauce

Joe 15

Spicy crab salad, avocado, cucumber, topped with salmon and escolar finished with spicy mayo and sriracha

Dragon 14

Crab, avocado, cucumber topped with eel, served with eel sauce and sesame seeds

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